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	ONLINE ISSN : 1881-3984
	PRINT ISSN: 1344-6606
Food Science and Technology Research	
Vol. 9 (2003), No. 4 pp.378-382	

Ouercetin and the Glucosides Inhibit Nitration of a Salivary Component 4-Hydroxyphenylacetic Acid Catalyzed by Salivary **Polymorphonuclear Leukocytes**

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(Received: June 5, 2003)

(Accepted: August 20, 2003)

Mixed whole human saliva contains 4-hydroxyphenylacetic acid (HPA), nitrite and polymorphonuclear leukocytes. Salivary leukocytes nitrated HPA to 4-hydroxy-3nitrophenylacetic acid in the presence of nitrite, and phorbol myristate acetate stimulated the nitration. Quercetin and the glucosides, which are found in the oral cavity after ingestion of quercetin-rich foods, inhibited the leukocyte-dependent nitration. The inhibition by quercetin and the glucosides was in part due to the flavonol-dependent scavenging of nitrogen dioxide which was formed by myeloperoxidase-dependent oxidation of nitrite. Salivary components, SCN and uric acid, also inhibited the nitration. The above re-sults suggest that quercetin can cooperate with SCN and uric acid to prevent nitration in the oral cavity.

Keywords: 4-hydroxyphenylacetic acid, nitration, quercetin, salivary polymorphonuclear leukocyte, thiocyanate, uric acid

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Quercetin and the Glucosides Inhibit Nitration of a Salivary Component 4-Hydroxyphenylacetic Acid Catalyzed by Salivary Polymorphonuclear Leukocytes Sachiko HIROTA and Umeo TAKAHAMA, *FSTR*. Vol. **9**, 378-382. (2003) .

doi:10.3136/fstr.9.378 JOI JST.JSTAGE/fstr/9.378

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